

# *Lombardi Caterers*

## *Lombardi's on the Bay's Cocktail Hour & Dinner Menu*

### *Wedding Reception Package*



#### **Included in Your Wedding Package**

Five Hour Unlimited Top Shelf Liquor, Imported & Domestic Wines & Beers & Mixed Drinks

Champagne Toast

Tiered Wedding Cake with Espresso and Cappuccino

Private Bridal Suite with Personal Attendant

Valet Parking

Choice of Linens, Custom Floor Plan, Direction Cards & Place Cards

Maitre' D Supervision Throughout Your Affair, Coatroom Attendant, Bathroom Attendant

Tuxedo Attired Wait Staff with White Glove Service

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# Cocktail Hour



## Butler Passed Hors D'Oeuvres

Sesame Chicken Tenders

French Onion Grilled Cheese featuring Gruyere

Mini Maryland Crab Cakes

Blackened Mini Mahi Fish Tacos with Lime Cilantro Sauce

Buffalo Chicken petit Meatballs in Spicy Gorgonzola Fondue

Arancini with Garlic Tomato Dipping Sauce

Tempora Shrimp with Lemon Garlic Aioli

Mozzarella and Tomato Spiedini with Aged Balsamic Reduction

Shrimp Cocktail Shooters

Bacon-wrapped Scallop

Balsamic Marinated Baby Lamb Chops

Sesame Tuna on a Crispy Wonton

Vegetable Spring Rolls with Sesame Ginger Sauce

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### Affetato Station of Cheese & Salumi

An Assortment of Italy's Finest Dried Sausages, Cured Hams, sliced Prosciutto, Sweet & Spicy Sopressata, Mortadella & Capicola

A Display of Italy's Finest Cheeses including Gorgonzola, Asiago, Ricotta Salata, Provolone & Imported Grana Parmigiana, displayed on an authentic wheel of Imported Parmigiana with Red & Green Grapes

All Cheese is Carved to Order

### Artisanal Bread Basket

Rustic Tuscan Bread, Italian Rolls, Garlic Knots, Garlic Sticks, Fennel Taralli & Onion Focaccia Bread

### Caprese Station

Lombardi Cold Antipasto Table

House Made Mozzarella & Vine Ripe Tomato, Sundried Tomatoes, House Made Red Roasted Peppers with Capers & Anchovies, Tomato Basil Crisp Bruschetta, Mozzarella Roll with Prosciutto, Mozzarella Boccacini

### Tuscan Garden Table

A Wide Selection of Farm Fresh Vegetables Grilled with Extra Virgin Olive Oil

Italian Zucchini Squash, Fancy Purple Eggplant, Yellow Squash, Red, Yellow & Green Bell Peppers, Lemon & Orange Fennel Salad, Caprese Pasta Salad, Minted Fava Beans, String Beans "Aglia E Olio", Roasted Beet Salad, Marinated Artichokes

### Sculptured Fruit & Farm Stand Vegetable Crudité

Zucchini, Carrots, Scallions, Broccoli, Radishes, Celery, Yellow Crookneck Squash, Cauliflower and String Beans Served with Garden Vegetable and Gorgonzola dipping sauces

A Mosaic arrangement of sweet Honeydew, Cantaloupe, Watermelon, Grapes, Pineapples, assorted Berries, Strawberries & Whole Fruits

### Lombardi's Mediterranean Olive Mix and Pickled Peppers

Jumbo Sicilian Olives, Gaeta Olives, Spicy Hot Red & Green Cherry Peppers, Pepperoncini, Hot Stuffed Peppers

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## Carving Station

Selection of Two

Glazed Loin of Pork with Apricots or Figs, glazed with Black Pepper and Honey

Roast Breast of Turkey with Fresh Cranberry Compote

Herb Crusted Leg of Lamb served with a Merlot Rosemary Demi

Baked Country Ham served with Whole Grain Mustard

Flank Steak with Peppercorn Sauce & Horseradish

Prime Rib\*

Roasted Sirloin\*

Roast Pig\*

## Pasta Station

Selection of Two

**Penne a la Amatriciana**, Penne in a sauce of Plum Tomatoes, imported Prosciutto, Onions & fresh Basil.

**Rigatoni Bolognese**, Meat Ragu with Ground Sirloin of Beef, Plum Tomatoes, fresh Basil & Onions.

**Penne a la Vodka**, Penne Pasta with Plum Tomatoes & Vodka in a creamy Bolognese Sauce with a touch of Red Hot Pepper.

**Fusilli a la Bosca**, Fusilli prepared with a sauce of Sundried Tomatoes, Mushrooms, fresh Cream & Brandy.

**Penne a la Puttanesca**, A Plum Tomato sauce with "pitted" Gaeta Olives, Capers, Anchovies, fresh Garlic, fresh Basil & Hot Red Peppers

**Farfalle al Salmon**, Bowtie Pasta with Smoked Salmon, Sundried Tomatoes, Onion, Basil, Plum Tomatoes & a touch of Cream

**Orecchiette Di Rabe** ,"Little Ears" Pasta with homemade Neapolitan Sausage, Broccoli di Rabe & Extra Virgin Olive Oil.

**Rigatoni a la Buttera**, Rigatoni Pasta in a sauce of homemade Italian Sausage Meat, Plum Tomatoes, Red Onions, Green Peas, Parmesan Cheese & a touch of Cream.

**Cavatappi Marechiare**, A light seafood sauce featuring Calamari, Scungilli, Mussels & Salmon with spiral Macaroni.

**Tortellini a la Pesto**, Cheese Tortellini Pasta in a light Pesto Cream Sauce.

**Tortellini Alfredo**, Cheese Tortellini Pasta in an Alfredo Cream Sauce

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# Ballroom Dinner Menu



## Duette Course

Select One

Hearts of Romaine Salad with Caesar Dressing and Grilled Warm Skewered Shrimp

Red and Golden Beet Goat Cheese Salad topped with Bitter-sweet Chocolate-dipped Bacon served in a Radicchio Cup with Baby Greens with Raspberry Vinaigrette

Artichoke Oreganata over Mescaline Greens napped with Citrus Vinaigrette

Fresh Mozzarella Boccacini over a Tri-Color Salad of baby Arugula, Endive, Radicchio and Tomato Drizzled with a Balsamic Vinaigrette

Marinated Grilled Chicken Breast served over Classic Caesar Salad

Lump Crab Cake with Arcadian Greens and a Garlic Lemon Aioli\*

*\*upgraded selection*

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## Entrée

Grilled N.Y. Prime Lombardi Steak  
Boneless New York Shell Steak grilled & topped with a medley of Mushrooms & Madeira Wine Sauce  
over Yukon Gold Potato puree with Seasonal Vegetable Bouquet

French Breast of Chicken with Roast Garlic, Rosemary and Lemon accompanied by Sweet Potato  
Pancake and Seasonal Vegetable Bouquet

Boneless breast of Long Island Duck pan roasted in a classic Orange Cognac demi-glaze with Roasted  
Grape Stuffing

Grilled Pork Tenderloin with a Mushroom Madeira Reduction Sauce, served with Mashed Potatoes &  
Broccoli Rabe

Pan-Seared Bass with Roasted Grape Tomatoes served with Parmigiana Risotto and Seasonal  
Vegetable Bouquet

## Vegetarian Entrée

Mamma Lombardi's style Eggplant Torte served over Parmigiana Risotto

## Dessert

Tiered Wedding Cake

Passed Dessert to include assorted Dessert Shooters, Pastries and Cannoli

Exit Station of Chocolate Chip Cookies

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